

## Appetizers

### Heirloom Panzanella Salad

Market Fresh Heirloom Tomatoes,  
Gorgonzola, Basil and Red Onions  
With Grilled Levain Bread 11.75

### Gazpacho

Fresh Tomatoes, Cucumbers, Onions,  
Oregano, Avocado and Chives  
Served Chilled 6.75

### Tuna Tartare

Ahi Tuna, Avocado, Mango & Cucumber  
Served with Wasabi and Sriracha Aioli and a Soy Glaze  
Served with Crispy Wontons 14.75

### Three Course Prime Dinner

Your Choice of Any Entrée below paired with an  
The Grill Chopped Salad or Soup of the Day and Featured Dessert 10.00

## Entrees

### Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange  
Fennel Beurre Blanc Sauce and Grilled Asparagus 29.95

### Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese  
Baked and served with Mustard Sauce with Grilled Vegetables 38.95

### Blackberry Pork Chop

Double Cut Pork Chop with a Washington Blackberry Sauce  
Served with Spinach Mashed Potatoes 27.95

### Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet served with  
Spinach Mashed Potatoes and Bordelaise Sauce 36.95

### Featured Wine & Cheese Selection

#### Firehouse Red, Tamarack Cellars, Columbia Valley 2008

This Red Blend has bright Raspberry, Currant, Mocha and a touch of Pepper Spice  
Soft Tannins and a lingering finish 11.50

#### Cheese Selection

Maytag Blue Cheese, Humbolt Fog,  
Grana Padano, and Top Hat Cheddar. Choice of Three 12.95

## Dessert

### Seasonal Crème Brule

A Delicate Custard with a Caramelized Sugar Top  
Ask your Server for Today's Selection 8.00